



## *Entrée*

### **SHRIMP AND CRAB STUFFED AVOCADO**

*Shrimp and crab salad atop baby greens,  
served in a ripe avocado half*

### **SOUTHWESTERN CHICKEN STACK**

*Smoked free-range chicken layered with corn tortillas,  
queso fresco, avocado, guajillo chile sauce and salsa verde*

### **TEXAS SHRIMP AND GRITS**

*Texas Shrimp, Smoked Andouille Sausage, Poblano Peppers,  
Louisiana Hot Sauce, Green Chile Cheese Grits*

### **SHAVED BUFFALO SANDWICH**

### **& ROASTED TOMATO JALAPENO SOUP**

*Sliced Herb & Chile-Crusted Buffalo, Horseradish Cream,  
Roasted Jalapeno Tomato Soup*

## *Dessert*

### **GIGI'S CHOCOLATE AMARETTO CAKE**

### **MARGARITA KEY LIME PIE**

LUNCH: \$23.00 per person

Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages



## *Salad*

### **BONNELL'S HOUSE SALAD**

*Baby Greens, Queso Fresco, Jalapeno & Garlic Vinaigrette*

## *Entrée*

### **TEXAS SHRIMP AND GRITS**

*Texas Shrimp, Smoked Andouille Sausage, Poblano Peppers,  
Louisiana Hot Sauce, Green Chile Cheese Grits*

### **SHAVED BUFFALO SANDWICH & ROASTED TOMATO JALAPENO SOUP**

*Sliced Herb & Chile-Crusted Buffalo, Horseradish Cream,  
Roasted Jalapeno Tomato Soup*

### **FIRE ROASTED CHILE RELLENO**

*XL Poblano Pepper, Southwest Vegetables, Pesto,  
Goat Cheese, Veldhuizen Texas Star Cheese,  
Jasmine Rice, Spicy Roasted Tomato Sauce*

### **GRILLED CHICKEN BREAST**

*Chipotle Mashed Potatoes, Haricots Verts*

## *Dessert*

### **GIGI'S CHOCOLATE AMARETTO CAKE**

LUNCH: \$30.00 per person

Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages



## *Appetizer*

### **ELK TACOS**

*Green chile cheese grits, pico de gallo, queso fresco*

## *Entrée*

### **SPINACH AND CRAB SALAD**

*Wilted baby spinach topped with jumbo lump crab and chiled pecans,  
tossed in a warm sherry-bacon vinaigrette*

### **FIRE ROASTED CHILE RELLENO**

*Stuffed with grilled local vegetables, pesto, Pureluck Farms goat cheese  
and Veldhuizen Texas star cheese  
served over roasted vegetable jasmine rice and spicy roasted tomato sauce*

### **GRILLED CHICKEN BREAST**

*Served over chipotle mashed potatoes with sautéed haricots verts  
finished with whole grain mustard demi-glace*

### **BACON WRAPPED PORK TENDERLOIN**

*Stuffed with house-made Andouille sausage, grilled,  
and served with green chile cheese grits and seasonal vegetables,  
finished with a garlic demi-glace*

## *Dessert*

### **TRES LECHE CRÈME BRULEE**

### **GIGI'S CHOCOLATE AMARETTO CAKE**

**LUNCH: \$40.00 per person**

Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages



## *Salad*

### **LEMON CAESAR**

*Romaine lettuce tossed with lemon Caesar dressing and Parmigiano-Reggiano*

### **BONNELL'S HOUSE SALAD**

*Baby greens from Young's Greenhouse tossed with jalapeno and garlic vinaigrette and topped with queso fresco*

## *Entrée*

### **PECAN-CRUSTED TEXAS REDFISH**

*Copper Shoals redfish topped with jumbo lump crab brown butter served with roasted vegetable jasmine rice and haricot verts*

### **QUAIL & MUSHROOM PASTA**

*Crimini mushroom, black truffles, penne pasta*

### **TEXAS RIBEYE**

*Grilled Texas ribeye, topped with demi-glace, served with chipotle mashed potatoes and asparagus*

### **MIXED GRILL**

*Wild game plate featuring housemade Andouille sausage, half a grilled Bandera quail and buffalo tenderloin topped with wild game demi-glace, served with green chile cheese grits and grilled cactus*

## *Dessert*

### **GIGI'S CHOCOLATE AMARETTO CAKE**

### **MARGARITA KEY LIME PIE**

**LUNCH: \$55.00 per person**

Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages